DEVOTED TO AGRICULTURE AND ALL ITS KINDRED ARTS AND SCIENCES.

Agriculture not only gives riches to a nation, but the only riches she can call her own.—JOHNSON.

VOL. II. SATURDAY, SEPTEMBER 14, 1850. NO. 19.

S. W. COLE, EDITOR. QUINCY HALL, BOSTON. J. NOURSE, PROPRIETOR.

HORTICULTURAL EXHIBITIONS.

EXHIBITIONS of products of every kind, vegetable, animal, or mechanical, afford instruction as well as amusement to the beholder; and information obtained in this way is important, and it could not be communicated otherwise than through the medium of the sight. The greatest pomologist would try in vain to give a perfect idea of a fruit by description. Yet, however important it may be to see fruit in order to judge of its appearance, this mode of investigation gives but a small part of the information desired.

The growth and bearing properties of the tree, its hardiness against heat and cold; the hardiness of the fruit against blast, and various other adverse circumstances; the quality of the fruit, the purposes to which it is adapted, its time of use, &c., &c., are all important; and many of these things cannot be learned merely from an exhibition, and it is highly desirable that there should be an improvement, by which the general utility of our pomological exhibitions may be extended.

In an article in a late number of the Horticulturist, it is recommended to have a committee who shall designate a dozen — more or less — in each class of fruits, with the terms "good," "very good," "best;" a classification established by the Congress of Fruit-Growers; having it understood that all fruits not so marked were not proved to be good. This plan would be a good one, provided the committee took the general character of the fruits, and the habits of the tree, into consideration, which would be essential to correct information.

Some fruits are remarkably fine and handsome; but a skilful gardener, in a very favorable location, would spend five dollars to raise a peck of the fruit, and the farmer or mechanic, with common attention, would be still more unsuccessful. If such beautiful fruits were labelled "best," the inexperienced visitor would be deceived. We have frequently, at our shows, fruits that are very imposing in their appearance, and they are often highly recommended by writers; yet such fine fruit can only be raised in a warm loam, in a favorable location, in a long, warm season, and on well-managed dwarf trees. Let the common cultivator go into the raising of such fruits, and it will be poorer business than raising apples at twenty cents a bushel. Yet people are constantly led astray by specious shows, and the recommendations of amateurs, who with great zeal and attention, and with large expenditure, cannot raise fruit enough for their own use.

One great improvement may be made in our fruit shows, by having a competent committee to see that every known fruit is marked correctly. This is highly important. We have often seen fruits with false marks in the shows of some of the most enlightened associations in the country, and such marks have remained during the exhibition, deceiving many; for most visitors rely on the intelligence of such societies.

It is boasted that at some of our exhibitions, some persons have shown one or two hundred varieties of pears; but it is not added, though it might be of a truth, that not more than one tenth part of them are worth cultivating; and some of them make a very imposing appearance, and the inexperienced may be seen taking note of them, evidently about to waste his time and money in a fruitless attempt to cultivate them for profit.

If inferior fruits are shown, either to enable the visitor to identify the various kinds, or in compliment to the enterprise and zeal of the cultivator, they should be marked as inferior, or not worth cultivating, that the inexperienced may not be deceived by specious appearances, in the very hall of an intelligent society, and at the very exhibition designed for information.

If an arrangement could be made to dispose of fine fruits, near the exhibitions, it would afford the inquiring mind great advantages in its investigations; and the person who shows a fine plate of fruit could often furnish specimens for those who would try them. In this way new fruits would be thoroughly tested in quality, and the producer could turn superior kinds to good account, both for the public and himself, if profit should be an object. Sometimes splendid and beautiful new fruits are shown, and almost every cultivator who sees them is anxious to

procure so fine-looking varieties; but on tasting them, he would accept some, and discard others, and thus, in a few minutes, learn what would require as many years to learn without this advantage.

COWS HOLDING UP THEIR MILK.

A correspondent of the American Agriculturist states, that he had a cow that would not give down her milk; and, as he had heard that putting a weight on the back of a cow would make her give down her milk, he laid a bushel of grain on her back, but without effect. He then put his elbows on the centre of her back, and bore on till her back became hollowed, and then she gave down her milk freely.

In the American Veterinarian, we remark that the holding up of milk is done by an effort of the cow, of which she will tire after a while; and if a person will deal gently with a cow, and sit down and perform the usual operation of milking, persevering steadily, the milk will flow freely in a short time. The discovery of this simple and gentle method was made by a boy only nine years of age, who could by mild means milk the most refractory cows, which strong men had tried in vain to subdue. When does a person arrive to the years of discretion?

PRESERVING FRUIT.

In the article which we copy from the Germantown Telegraph, various modes of preserving fruit are recommended. We have made very exact experiments in saving apples in sand, plaster, charcoal dust, and ashes; but none of these substances had any useful effect of consequence, and their use was attended with much trouble and inconvenience.

Mr. Editor: Fruit of almost every description may be preserved simply by packing it in kiln-dried bran. Sand is frequently used for the same purpose; but it is a ponderous article, and on several accounts far less eligible than bran. Dr. Underhill, of the New York Farmers' Club, stated, some years since, that a friend of his obtained a quantity of ground cork, in which grapes had been imported. He dried it thoroughly in a kiln, and packed some grapes in it, which kept sound and good till the following July. He also remarked that he had succeeded in preserving grapes in kiln-dried wheat bran; and that, in preserving all fruits, they should be kept as cool as possible, without incurring danger from frost. The temperature, therefore, ought never to be below 32°, nor above 35°.

Mr. Hall, at one of the meetings of this "Club," remarked that the Spaniards export more grapes than all the rest of the world, and that they preserve them by packing in kiln-dried oak sawdust, and hermetically sealing the vessels in which they are deposited. Noah Webster, of Lexicon and Spelling-book memory, was accustomed to preserve his apples in sand. Plaster of Paris is also had recourse to by many for the same purpose, but it is no less objectionable than the latter article, being heavy and difficult to handle. I have known apples and pears preserved in an excellent state till August, in the following manner: As soon as the weather becomes cool, *pick* the fruit carefully from the boughs by hand, placing them one by one in a basket, to prevent bruising. Spread them for a week or two in a cool place, and then enclose each apple closely in an envelop of paper. Have a clean barrel, well lined with cotton batting or old newspapers, and pack in the enveloped fruit as closely as it can be placed; head the barrel carefully, and set it away in a cool place. In this way fruit will generally keep sound and good. H.

A CURIOUS FACT.

The relation of the study of plants with agriculture will be well understood by the following extract from Professor Johnston's lectures: —

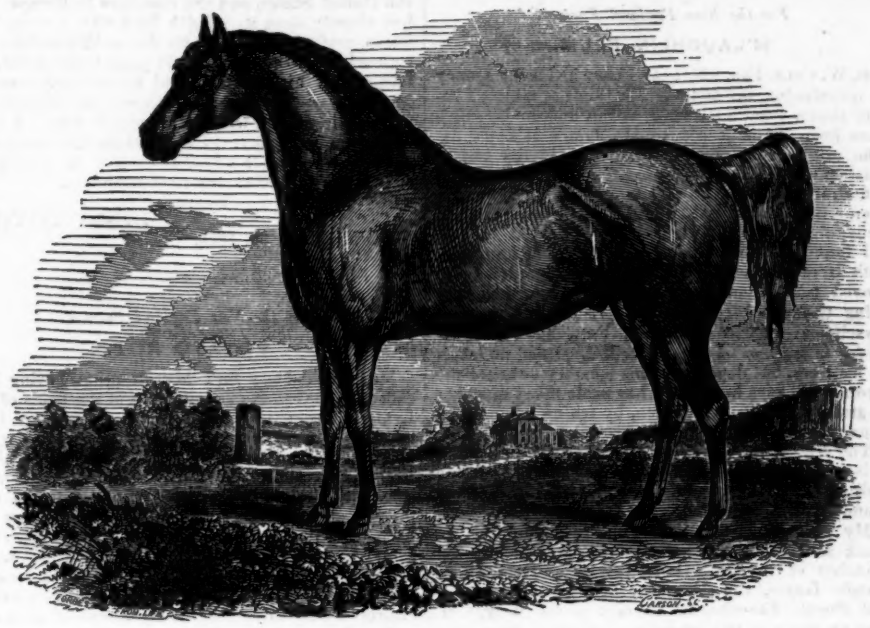
"It is a fact familiarly known to all of you, in addition to those circumstances by which we can perceive the special functions of any one organ to be modified, there are many by which the entire economy of the plant is materially and simultaneously affected. On this fact the practice of agriculture is founded, and the various processes adopted by the practical farmer are only so many modes by which he hopes to influence and promote the growth of the whole plant, and the discharge of the functions of all its parts. Though the manures in the soil act immediately through the roots, they stimulate the growth of the entire plant; and though the application of a top-dressing to a crop of young corn or grass may be supposed first to affect the leaf, yet the beneficial result of the experiment depends upon the influence which the application may exercise on any part of the vegetable tissue. In connection with this part of the subject," he adds, "I shall only further advert to a very remarkable fact mentioned by Sprengle, which seems, if correct, to be susceptible of important practical applications. He states that it has frequently been observed in Holstein, that if, on an extent of level ground sown with corn, some fields be marled, and others left unmarled, the corn on the latter portions will grow less luxuriantly, and will yield a poorer crop than if the whole had been unmarled. Hence," he adds, "if the occupier of the unmarled field would not have a succession of poor crops, he must marl his land also. Can it really be that the Deity thus rewards the diligent and the improver? Do the plants which grow in a soil in higher condition, take from the air more than their due share of the carbonic acid, or other vegetable food it may contain, and leave to the tenants of the poorer soil a less proportion than they might otherwise draw from it? How many interesting reflections does such a fact as this suggest! What new views does it disclose of the fostering care of the great Contriver — of his kind encouragement of every species of virtuous labor! Can it fail to read us a new and special lesson on the benefits to be derived from the application of skill and knowledge to the cultivation of the soil?"

AN ACT REGULATING THE MEASUREMENT OF CRANBERRIES AND OTHER BERRIES.

Be it enacted by the Senate and House of Representatives, in General Court assembled, and by the authority of the same, as follows: —

Sect. 1. Cranberries and all other berries, hereafter sold, shall be measured by the strike or level measure, that is, in the same manner as flaxseed and other similar articles are measured.

Sect. 2. This act shall take effect from and after the first day of August next. [*Approved by the Governor, April* 30, 1850.]



MORGAN HUNTER.

We are indebted to Luther Tucker, Esq., editor and publisher of the Albany Cultivator, for this cut, and we copy from that excellent paper the following account: —

It has been well remarked, that though a picture may convey too favorable an idea of a defective animal, yet it is impossible to portray all the excellences of a good one. Making due allowances for the latter difficulty, the above figure may be considered a correct likeness of the horse from which it was taken.

"Morgan Hunter" is six years old; was bred, as we are informed, by Mr. Exwell, of Springfield, Vt.; was got by Gifford Morgan, dam by the same horse. He was sold by F. A. Wier, of Walpole, N. H., in May last, to Messrs. Ackley & Gilbert, of East Hamilton, Madison county, N. Y.; and stands the present season at the stable of S. A. Gilbert, in that town. He is a capital specimen of the Morgan family of horses. In his general form, he possesses, in a remarkable degree, what Youatt lays down as the most important requisite in a stallion — *compactness* — "as much goodness and strength as possible, condensed in a little space." His head is fine, and his eye large and brilliant; his chest capacious, barrel round, loin very broad, back short, quarters long and muscular, flanks deep and full, limbs short-jointed, flat, and sinewy. In temper and spirit, he exhibits the intelligence and docility which characterize most of his near relatives. Like the high-mettled Arabian, he unites the playfulness and good humor of a pet lamb with the courage and power of the war-horse, whose "neck is clothed with thunder" — "who rejoiceth in his strength," and "mocketh at fear."

The history of the Morgan stock of horses has been fully given in previous pages of the Cultivator. Some people, however, who have not fully investigated the matter, seem to entertain the idea that they originated with a cross of the French or Canadian horse. We have never seen the least evidence that the original, or, as he is called, the Justin Morgan horse, possessed any of this blood; and of the four stallions which were kept of his get, we believe the Bulrush, or Chelsea Morgan, was the only one that inherited any French blood through the dam.

We notice various advertisements and cuts of horses, as "Morgans," in the papers of different parts of the country. A comparison of those descriptions and their originals, with the cut at the head of this article, may serve, in some degree, to show whether the animals truly represent the stock whose name they bear, or are only counterfeits.

MASS. HORTICULTURAL SOCIETY.

The exhibitions of this association have been, of late, very good, both in fruits and flowers. On Saturday of last week, the show of fruits was excellent. These exhibitions afford much instruction, and those who can conveniently attend them will be gratified in seeing the best and finest fruits.

The annual show of this society will take place at their hall in School St., on Tuesday, and continue three days. To make the more room for the large show that is expected, the store under the hall will be occupied also. As this association has been liberal, and opened their doors to the public, we hope that there will be liberality in return, and that a very large number of visitors will attend the show.

He that would know what life is must have its trials as well as its joys.

For the New England Farmer.

M'LAUGHLIN PLUM.

S. W. Cole, Esq. Sir: As I have had some agency in introducing the M'Laughlin plum to notice, I regret that a great number of scions and buds which have been disseminated by Mr. James M'Laughlin, who originated it, not only in this vicinity but in Massachusetts and elsewhere, are not the *true* variety. I find, in some instances, the Penobscot plum has been sent out as the M'Laughlin; and in other cases some other plum than the *true* one.

I found most of those I had of Mr. M'Laughlin, both trees and scions, for my own garden, have also proved false, though I now, at last, by previously going to the *original tree*, and procuring scions for myself and Charles Downing, Esq., have the *true variety in bearing*. I found Mr. M'L. placed no labels on his trees, but depends on his memory — hence the errors. He says he himself has made many mistakes in grafting in his own garden, by taking scions from young trees which have since proved false.

The *true* plum is large, and rather flat, and when it is exposed to the sun, it has *much red* round the stalk, and frequently covering about one third of the plum.

My plum-trees this year are *very* productive, so much so that I am obliged to prop and tie up the branches of my Imperial, Bleecker's, Green and Purple Gages, the Jefferson, Columbia, Lombard, and Purple Favorite, on account of the weight of fruit on them, notwithstanding I thinned them out, but I think not sufficiently. Some of your members of the Massachusetts Horticultural Society have lately visited my garden; also the garden of B. F. Nourse, Esq., adjoining, which is equally productive. Coe's Golden Drop, Washington, Imperial Ottoman, and Yellow Gage, and some others, each bear a fair crop.

I think the soil and climate on this Penobscot River are congenial to the growth of the plum, as we have thus far succeeded admirably with all the valuable varieties. Respectfully,

HENRY LITTLE.

Bangor, *Aug.* 24, 1850.

As we had received trees of the M'Laughlin plum of C. Downing, Esq., also of Mr. Beckwith, we named these facts to Col. Little, and inquired whether all the scions which he furnished to Mr. Downing were true. The following reply is useful to the public in examining this subject. As we have distributed scions of the M'Laughlin plum, we would remark, that our trees of Mr. Downing and those of Mr. Beckwith are alike, and different in wood and leaf from the Penobscot. As. Mr. Downing is well acquainted with Col. Little, and has a communication with him on fruits, it is probable that he obtained all his M'Laughlin scions of him. We would add further, that a friend who has had M'Laughlin scions of Mr. Beckwith, has some of the fruit in bearing, and the most of his trees are correct; but a few are false, as he finds by the growth of the wood.

Mr. Cole: Yours of the 28th is received. I saw every scion cut from the *original M'Laughlin plum-tree*, which I carried personally to Charles Downing, in the spring of 1847; also some scions of the Penobscot plum. I therefore cannot believe there can be any mistake in Mr. Downing's trees. I was well aware how important it was to have the *true variety* delivered to *one* who would disseminate them all over the United States, and the countries in Europe. He has already done it. Elijah Beckwith, now in California, grafted plum-trees for James M'Laughlin, and took scions of the M'Laughlin plum to his home, and set them for himself. He said he cut them from the *original tree*. I believe that those that have trees of C. Downing, Esq., will find them to be true. I know of no reason we have to doubt those that came from Beckwith. All the mistakes we have as yet discovered can be traced to *M'Laughlin himself*.

Respectfully,

HENRY LITTLE.

Bangor, *Aug.* 30, 1850.

For the New England Farmer.

POTATO ROT.

Mr. Cole. Dear Sir: My attention having been called, to-day, to the examination of the fields of Mr. Lyman Mason, near West Beach, in Beverly, (who is one of the most experienced and successful cultivators of vegetables in Essex,) I was struck with his explanation of the fallen condition of his potatoes, commonly called *potato rot*. These potatoes were planted on a piece of reclaimed meadow, that had been drained and thrown in ridges. Their growth in the early part of the season was luxuriant, but within a few weeks the vines have blackened and decayed. This effect Mr. Mason thinks to have been caused entirely by an insect, which he described as a *slug*, and said he had often found them abundant on the under side of the vine, near the ground. On turning up the vines, the marks of their excoriating ravages were apparent. Accompanying these *slugs* is a *striped yellow bug*, much resembling that which appears on the cucumbers and melons early in the season. I discovered many of the bugs, but did not see the slugs; but he said they could be found on vines less decayed. Mr. M. appeared entirely confident that these insects were not only the invariable accompaniment, but the cause, of the *potato rot*, so called. I cannot doubt that the decay of the potatoes in this field were caused in this manner. What surprises me is, that so obvious a cause of an evil so general should have been so little noticed. Perhaps your experience in matters of this kind will enable you to clear away all doubts respecting it.

The sudden decay of the potato vine is often attributed to atmospheric influences; and when not so explained, it is charged to the operations of insects so minute, as to be seen only by the aid of magnifying glasses. I state the facts as given to me, without presuming to express an opinion of the sufficiency of the explanation. Mr. M.'s success in raising acres of melons, cabbages, and onions, that will compare well with the best that I have seen, entitle his opinions to much regard. It not unfrequently happens that the every-day observations of the practical cultivator contain more valuable instruction than the most elaborate propositions of the most scientific theorist.

The prevalence of the *blight* upon the potato, in this vicinity, is matter of serious concern to the cultivator; a large part of many fields being thus affected. Until some remedy can be discovered, it may be useful to note such *facts* as are well authenticated. *Inferences* should be adopted with caution.

Very truly yours,

J. W. PROCTOR.

Danvers, *Aug.* 28, 1850.

Remarks. — We are pleased in having an opportunity to publish any facts in relation to so valuable a production as the potato; and it is very desirable that we get more light on that destructive malady,

the rot. We have occasionally given our views on the main cause of this disease. We consider it atmospheric, and yet there are other predisposing or secondary causes, such as wet, heat, soil, manure, sudden alternations from heat to cold, and the reverse, &c. The tenderness of some varieties is another predisposing cause.

We can tell whether potatoes are rotting, generally, without inquiry or examination, from the peculiar state of the atmosphere. Yet this is not the main cause, for the state of the weather which favors the rot has occurred occasionally almost every year since our remembrance, and the severest cases used to cause rust only, with one exception.

Early in August, year before last, we observed that potatoes would rot extensively, and we were laughed at for the remark, for they never looked more luxuriant than at that time; but the truth of our assertion was soon evident.

We have no doubt that insects, and various diseases in the potato, may act with the rot, or operate on the potato at the same time; and hence they may be regarded as a cause. Sometimes the course of the rot seems to be along almost on a line, and it comes suddenly, like the passage of a breeze, a current of fog, or a volume of smoke, very unlike the operations of insects, both in its passage, places of operation, and suddenness of action. Last year it was evident, even to the last of September, that there had been but very little rot; and some thought that it was disappearing, and that we soon should have the pleasure of seeing it no more forever. But we took no such view of the case, for the weather, last season, was remarkable for being unfavorable to the rot.

This season, at one period we had rain nineteen days out of twenty-two successive days, and part of the time the weather was exceedingly warm, and there were occasionally interspersed cool nights. After this, it was not necessary to examine the potatoes in order to see whether they were rotting.

There is a simple and convenient remedy or prevention of the rot, which is, to cultivate hardy kinds of potatoes; but farmers will not follow this safe rule on account of the popularity of Chenangoes, and some other kinds in the market. They will run the risk of losing half of their crop, for the sake of having a ready sale for the other half. Although it is well known that the Chenango is very liable to rot, and almost every farmer has lost them to a great extent, yet it is the principal kind cultivated. — Ed.

For the New England Farmer.

VALUABLE PROPERTIES OF TAN.

Mr. Editor: I propose to write an article on what is usually called *tan*, and I shall speak of its valuable properties when used for horticultural purposes. And first, let me say, what I shall write upon the subject will relate wholly to the spent bark of the hemlock spruce, and not to any species of the oak. A great deal is said, at the present time, in our horticultural journals, in regard to the properties of tan, without informing us to which of the kinds they refer.

It should be known, that tan from the bark of the oak possesses entirely different properties from that obtained from the hemlock. The former, when suffered to remain in a heap, quickly engenders heat, and is comparatively easily decomposed; while, on the contrary, the latter is very slow in decomposition, and will usually engender but a very little, if any heat, and is generally known to possess the property of preserving ice, when placed around it. The gallic acid, or tanning principle, is not so great in the bark of the oak, and is given out more readily and entirely than it is from the bark of the hemlock; for in the latter kind of bark, in consequence of the resin it contains in its ross or epidermis, it retains a portion of its astringency after it has been for a long time steeped in a vat, more especially that portion laying immediately over the liber.

It is probably for this reason that fresh hemlock tan applied to a tree or plant, by placing it near its roots, injures it, and stops its growth; and it is from the same cause that the growth of grass around trees is prevented. We have seen a hyacinth, grown upon water in a glass, soon checked in its growth by placing a small piece of hemlock bark in the water — the plant feeling the bad effects of its astringency by the contraction of its roots. Hence it is obvious that tan fresh from the vat should not be placed near the roots of trees or plants. Now, this astringency, gallic acid, or tanning principle, is nearly lost or destroyed in a few months, and it can then be safely used for horticultural purposes; but, as a general rule, the more decomposed or rotten it is, the better. It decomposes more rapidly when mixed with earth or other substances, more particularly lime. Its properties, when rotten, are the same, I should think, as decayed wood or chips; and in this state, when placed around fruit-trees, it is very serviceable, by rendering the earth more light and moist, in which the roots delight to grow and creep.

We have found gardens with a heavy soil, much improved by ploughing in old tan, thereby rendering it more light. Tan forms a good material for walks and paths in a garden, they being easily made and kept in repair, pleasant to tread upon; and it has this advantage over gravel — should it ever become necessary to make an alteration in them, it could without injury be ploughed into the soil of the garden. We have found it particularly serviceable when placed around strawberry plants in autumn, as it protects the roots from the frosts of winter, and in summer answers the purpose of mulching, by keeping the ground moist and the fruit clean, and in its decay forms a light mould, in which its roots love to penetrate and fasten.

We need no better proof of the fondness of plants or trees for old hemlock tan in a state of decay, than from the fact that if when shooting forth their roots, they enter a tan walk or path, they will traverse it lengthwise, creeping in it a great distance, without leaving it for the rich soil around it.

A very great amount of good matter, suitable for horticultural purposes, could be collected every year in Danvers and Salem, from their numerous tanneries; consisting of substances always accumulating in tan-yards, such as hair, lime, the emptyings of drenches, and water pits, the fleshings of hides, &c.; these collected and mixed together with a large portion of tan, would form a valuable compost. It is by these, scrapings of a tan-yard, that we have been able to bring a large garden to a high degree of cultivation in a few years. We can therefore with confidence recommend tan, when suitably prepared and applied to heavy soils, for horticultural purposes. We have had no experience in applying hemlock tan to light soils.

Yours,

S. P. FOWLER

Danvers New Mills, *Aug.* 21, 1850.

Remarks. — As Dea. Fowler has been an amateur horticulturist, and a very close observer for twenty-five or thirty years, and has had spent tan constantly on hand for experiment, we consider his opinion entitled to great weight; and we think there should be moderation, and small experiments made before cultivators use tan fresh from the vat, indiscriminately for horticultural purposes, as some have hastily recommended. Some plants may bear the use of tan, and even be benefited by it, while it is destructive to others. In the American Fruit-Book, we state that tan had been used with success around cherry-trees; and yet we advise its use, even for that purpose, with caution, as fresh tan has generally been found destructive to vegetation. A correspondent in Westchester county, N. Y., has informed us that he had used tan with success for cherry-trees. — Ed.

For the New England Farmer.

WINTER WHEAT.

Mr. Cole: The undersigned would respectfully take the liberty to recommend to farmers the cultivation of winter wheat. It has been generally supposed that our *soil* had lost its necessary elements to produce winter wheat, and that our *climate* was adverse to its growth. Hence the natural conclusion to *abandon* it without trial.

Now, to this universal error, our own experience justifies us in giving an unqualified negative, though it is a long-conceived opinion. An experience of years, with some of the subscribers, would seem to be the best evidence in the case.

We often hear it said, it is an "uncertain crop." Does not this argument apply to all the smaller grains to a certain extent? The farmer's experience need not be asked on this point.

We have all been winter rye growers, and we are now convinced winter wheat is as safe from "blast," "winterkill," and the like evils, as rye. In *quantity*, it yields fifty per cent. more; and in *value*, it is a matter for farmers to decide upon.

This season has been too wet for complete success with us, but we are gratified to report fifteen to twenty-five and a half bushels per acre.

Grass seed may be sown with the wheat, if done early in September. We should recommend that wheat be sown by the 15th of September. Deep planting is best; the cultivator is better than the harrow. (See N. E. Farmer, July 6.)

Grass land, or mowing stubble, is better than land which has been long up; there are less weeds. To produce a good crop, (of any product,) *manure* is the great element. Ashes or slaked lime are doubtless a good application, but to say they are indispensably necessary, we are not all prepared. Some of us have succeeded with, and some without them. However, we know of no crop which does not acknowledge the benefit of ashes.

In coming before the public, we trust our object will be appreciated. The products of a New England farm (unlike the west in many respects) are various, and it should be the object to produce that crop which is most essential for home consumption.

Every farmer feels himself bound to raise a few of the small grains. Why not take up a new thing, (if such it be,) which sustains the world with its "daily bread," and the sweat of its brow?

Leisure is now at hand, manure can be gathered up, seed can be obtained; now we would say, *try once*, nay, *twice*, and we doubt not winter wheat will become one of the standard crops of our state, and of New England.

HENRY POOR,
BAILEY LORING,
FARNHAM SPOFFORD,
JOHN P. FOSTER,
JOSEPH FARNHAM.

North Andover, *Aug.* 26, 1850.

For the New England Farmer.

HARVESTING CORN.

Mr. Editor: In your very useful paper of August 31st, there is a piece on harvesting corn. Your correspondent justly remarks, "A great deal is said about it." I have been in the habit of cutting up corn at or about the time the top stalks are usually taken off, for near forty years, and shall probably cure some in the same way this year. But, sir, I never do it for the sake of saving time, nor for the sake of better fodder. When cut at the bottom, if the season is fair, the corn and fodder, taken together, are saved better than when the top stalks are taken off. But if the season proves wet and warm, neither are as good. The top stalks are always better cut and cured in the old way. The buts are better when cut at the bottom green. In my experience, I am decidedly of the opinion, that year after year, when corn is in a fair way to ripen off well, and not in danger of frost, the best way is to let the grain stand until it is fit to crib up. As to saving labor, for me it is none. Your correspondent represents the labor much less when grain and stalks are cut at the same time; and if it can be cut up "for fifty cents per acre, or by a half day's labor," then I admit it as a fact; for the top stalks cut in the old way cannot be secured for that sum, where there is a yield of fifty bushels per acre. I once supposed I could do a fair day's work on a farm, and not exactly slow at cutting up corn, and can say, I believe, without fear of contradiction, we have no such laborers in our region. But this question is easily settled by any of my brother farmers, entirely to their satisfaction.

But still there is good reason for cutting up corn at the season referred to, occasionally. When corn is not ripe enough to endure a frost without injury, then cut it up and stook it, and the crop is saved. If the ear is only filled in the milk, the grain will be good for bread, and if well cured is safe to plant. This is my experience, and my opinion is made up from it. Perhaps I am wrong, but I hope others will try each way for a series of years, upon such a scale as will be safe to themselves and others.

Yours respectfully,
OTIS BRIGHAM.

Westboro', *Sept.* 3, 1850.

POTATOES AND TOMATOES.

It is not so generally known as it deserves to be, that the tomato, when grown among corn, is far superior in flavor to those produced in the common way. They must of course have a fair chance of room to grow, and not be too much crowded by the corn. Those who can appreciate the good qualities of this vegetable when in perfection, will find this mode of growing them to secure all they can ask; at least such has been my experience.

It is maintained by some respectable experimenters, that potatoes planted among corn are not so liable to rot; and this opinion has been confirmed by a sufficient number of trials to render it worthy of attention.

The soundness of potatoes in these cases, and the superior flavor of the tomatoes mentioned above, are probably owing to the same cause, which is, that corn, from its superior powers of attraction and assimilation, approximates to itself the soluble nitrogenous matters contained in the soil, and thus prevents the less energetic plants in its neighborhood from absorbing those compounds of nitrogen which experience has shown to be injurious to the quality of their products. The best potatoes are those which contain the largest proportion of starch, and this is but carbon and the constituents of water in another shape. Azotized manures, which are found so essential in the cultivation of grain, are, on the contrary, detrimental when absorbed into the circulation of a plant which does not require them for the perfection of its product, and which is, in fact, unable to digest such concentrated nutriment. Every one knows how much inferior the sweet potato becomes when grown upon clay soil; and Liebig speaks of a peculiar kind of turnip, which, under the same circumstances, loses all the good qualities for which it is noted when cultivated in sandy land.

Those plants in which compounds of carbon predominate may be said to form a lower grade, in the scale of vegetable life, than that occupied by those containing more nitrogen. The former are the unassisted products of nature — the forests and the wild grasses with which a fertile country is covered, before the busy hand of man has entered upon its labor; and the latter are the golden harvests which his skill and industry secure, to increase his comforts, or add to his wealth.

A portion of nitrogen is undoubtedly necessary to all vegetables, but it is equally certain that we sometimes apply more of the substance than is required to produce the best results. If we admit, with Liebig, that "plants absorb all the soluble matters present in the soil, as a sponge absorbs water with all that it contains in solution indiscriminately," we must be impressed with the importance of adapting the supplies of food to the necessities of the plant, and of withholding, as far as possible, that which is useless or detrimental.

It is said of the Chinese, that they manure the plant more than the soil; and certainly, to do this understandingly and effectually, implies the perfection of the highest accomplishment within the ambition of a scientific farmer. — *Working Farmer.*

BEES *vs.* ANTS.

In answer to "Laborer," who wishes to be informed how to prevent ants from making inroads upon his bees, honey, &c., I would say, that after long experience, and many plans, contrivances, and expedients, I have hit upon the following method, which entirely prevents ants, or any thing of the kind, from troubling my bees or honey. I now give it to you for what it is worth, and to me it is invaluable. It is in this wise, namely: —

Take *cast-iron* posts ten feet long, set them two feet in the ground, and put them four or six feet apart; connect the posts together by No. 4 iron wire, running through the top of each post; then take another wire, still smaller, say No. 10 or 12, attached to the hive at each corner, (on the top,) then bring the four pieces of wire from the corners together, about six inches above the hive, then attach one strand of the small wire to them, and suspend the hive to the wire running horizontally, so as to bring the hive about four feet from the ground. It is the best method "out," and it is also an ornament. I have some eighty hives, with glass cases, &c., all suspended in this way, to "highly ornamented" cast-iron posts, extending around a beautiful garden. O, 'tis a treat to our city cousins, as they come "just to spend a *few* days," to take out a case filled with its delicious contents, surpassed by nothing in whiteness, *except* a slice of "aunt Betsey's" bread, which they spread it on. ONE OF THEM.

P. S. The posts and wire must be varnished. Japan varnish, with a mixture of lampblack, is the kind; it gives them a beautiful appearance, and prevents rust.

Durham Centre, Ct., 1850.

Another Remedy. — Noticing an inquiry from "Laborer," in your valuable "Newspaper," for a remedy to prevent ants, moths, &c., from destroying the bee-hives, I would in answer say, please nail around the bottom of your hive a thin piece of narrow sheet zinc, so that, to gain access, the insect will be obliged to pass the metal, and I have no hesitancy in saying none will cross the barrier. Try it.

I have been engaged in selling the patent bee-hive, known as "Colton's," for a few years, and have never heard that those who have used zinc, even in the common hives, complain of moths or ants troubling them in any respect. NEMO.

Bath, Me., 1850.

— *Dollar Newspaper.*

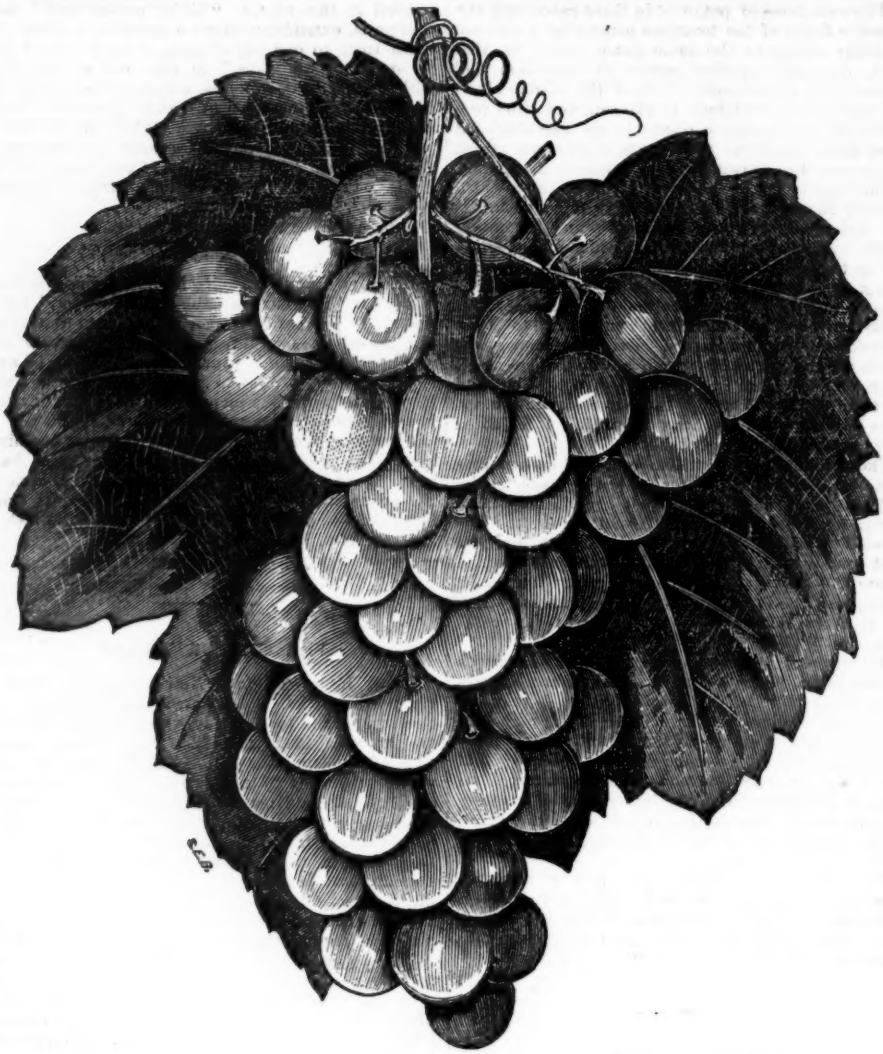
THE CHEESE TRADE.

Henry Kemp & Co., of New York, have issued a circular, in which it is stated that the supply of cheese brought to the tide-waters of the Hudson, for the year 1849, was 42,097,818 pounds, against 43,278,526 pounds in 1848. The decrease the past year is attributed to the severe drought of last summer in Western New York and Ohio. The export of cheese to Great Britain from New York is said to have reached last year 12,000,000 pounds, against 15,386,836 in 1848, being a decrease of one fifth. This decrease is attributed to the inferior quality of the cheese. Of good cheese, probably double the amount exported last year would be taken by Great Britain. The receipts of cheese at New York in 1834 were only about 6,000,000 pounds, from which they have gone on in regular gradation of increase to 1848, when 43,278,526 pounds were received. The exports to Great Britain commenced in 1840, with 700,000 pounds, and have increased to 15,000,000 pounds in 1848.— *Rural New-Yorker.*

TRAINING CATTLE AND HORSES.

Working animals, when well trained, are capable of doing much more work, and doing it easier, than when imperfectly broken. Knowledge is power to them, though in a different sense, and in a less degree, than in reasoning man. Yet, if they are taught *how* to draw, to back, and come round,— when to lay out their strength, and when to husband it,— they have the same advantage that a skilful woodsman has in the use of his axe, the mower his scythe, the reaper his cradle, and the ditcher his spade.

First procure animals of a good breed, naturally intelligent, and of good physical organization; adapt their food to their constitution and work; train and manage them properly, and you will find your account in it, as you do in sending your children to school, or teaching them to handle their tools skilfully.



DIANA GRAPE.

This valuable grape was raised several years ago, by Mrs. Diana Crehore, of Milton, in this vicinity, from seed of the Catawba. For several years the vine was neglected, and the fruit, being of course inferior, for want of good culture and management, attracted but little attention. After some years, the vine was pruned, and then it produced some fine bunches of fruit, which Mrs. Crehore sent to the exhibition of the Massachusetts Horticultural Society in 1843. The fruit was so fine and early, that the committee on fruits awarded to the worthy originator a gratuity of five dollars.

This mark of attention attracted a little notice; yet for several succeeding years but little attention was paid to this new variety, as some pomologists supposed that it did not differ materially from the Catawba, and that its earliness might be owing to a warm location; yet a few of the vines were distributed, and for two years past they have borne very fine fruit, in different locations, which seems to settle the question as to its merit and its time of ripening.

When we published the American Fruit-Book, we had not learned the true habits of this variety; for we stated that it ripened about the time of the Isabella, and that was the general opinion at that time. We also stated that it was vigorous, and mentioned some facts that tend to show that it is a prodigious grower. We had seen a very great growth on the original vine, and our own vines, which we raised from cuttings generously presented by Mr. Crehore, were in a moist, strong soil, where they made a great growth, so that these circumstances, with our

limited experience, induced us to believe that the Diana grape was a very great grower; and we still find that it may be forced to a great growth, though it is only a moderate grower under ordinary cultivation. But it grows fast enough, excepting in the view of those who are in haste to propagate vines for the present urgent demand.

The bunches of the Diana grape are medial, very compact, and frequently without shoulders; but the specimen from which our engraving is made is tolerably large, and well shouldered. The berries are medial size; round; pale red, more pale than the Catawba, with a grayish bloom; the flesh has but little pulp, very juicy, with a high, rich vinous flavor, and fine aroma; seeds two, small. It ripens the latter part of September, generally about a week or ten days earlier than the Isabella, and a month before the Catawba.

The quality of it is similar to its parent, the Catawba, but it has less pulp, and it is generally considered of a superior flavor to the Isabella or Catawba. Under common culture, the Diana is a moderate grower, the shoots rather slim, and the joints of the wood short; but in a strong, rich soil, it grows very vigorously, and the vines are stout. On such soil we have vines from layers, and a shoot from almost every bud, six to ten feet high; and one shoot, that started June 1st, grew fifteen feet in length in two months, and threw out laterals which all measured thirty feet. This vine is two inches in circumference, and some of the leaves are more than a foot in diameter. The leaves are generally of a moderate size, without lobes, and resemble the Catawba. The Diana is hardy, as much so as the Isabella. The tips of the small shoots of both these varieties are sometimes touched with the frost in a severe winter, but this is no disadvantage. We have never known the Diana killed at the root, though we have cultivated on dry land, and on a cold, heavy soil, where the Winnie and other hardy kinds have been killed.

The Diana grape is very easily propagated by layers, and the roots strike readily, and become strong and vigorous. Some cultivators say that it is difficult to propagate from cuttings, but we do not make this complaint. A few years ago, we put down several cuttings in a dry soil, and paid but little attention to them, and they took pretty well. This season we took more pains with cuttings, and we have vines a foot high, on an average, from two thirds or three fourths of the cuttings. As the majority must rule, it will probably be regarded as hard to grow from cuttings.

We have given our views of this grape as we have learned by several years' experience in its cultivation, and observation in others' grounds, and the opinions of those who cultivate it. It is generally regarded as the best grape for northern culture, by those who have given particular attention to the subject. Its production reflects great honor upon the lady whose name it bears, and it will be a living monument to her memory, that may outlast granite and marble.

Mr. Hovey, in his Magazine of Horticulture, says of this grape, "Last fall we had a full crop of large, fine clusters, ripe fully a week before the Isabella, and so superior to that variety, that they obtained the prize of the Massachusetts Horticultural Society as the best native grape." He also remarks, "It is a most abundant bearer, and has less of the taste peculiar to our native grape than any other variety. It also possesses a peculiarity which we have not noticed in other sorts: as early as the first of September, when the berries change to a grayish tinge, they are quite sweet, and agreeable to the taste; but they do not acquire the high flavor which constitutes its great excellence, until they assume their full color, when it is one of the handsomest grapes we have ever seen."

Mr. Downing remarks, in his Horticulturist, in speaking of this fruit, "Every fruit-grower will be glad that a new native grape has at last been proved, which is superior to the Isabella or Catawba. Such a grape, we are now prepared to say, is the Diana. It has fruited abundantly for two years past, in the garden of Woodenethe, the residence of our neighbor, H. W. Sargent, Esq. After tasting it repeatedly, we do not hesitate to pronounce it the best of American grapes."

CULTIVATING THE GRAPE.

Frederic Hobbs, Esq., of this city, who has for a few years past been very successful in cultivating the black Hamburg, and other choice grapes, under glass, has adopted the plan of cultivating grapes on the south side of a high, close fence, with a "lean-to" of sashes about eight feet long, reaching from the ground to the top of the fence. We visited his garden a short time since, and found many choice kinds of vines in a flourishing state. Mr. H. thinks there is no trouble, and but little expense, in cultivating grapes in this manner, and suggested that any person having a barn or shed, or close fence, with a southern exposure, could succeed in raising a sufficient quantity of grapes for the use of the family, with only a few feet of sash. We think this plan will generally be adopted in this vicinity, where the season is too short for the Isabella grape to ripen in the open air.

We learn that S. W. Cole, Esq., the able editor of the New England Farmer, succeeded in producing a seedling grape of great excellence, and which perfects its fruit some two or three weeks earlier than the Isabella. This grape we have on trial in our garden, alongside of the Isabella, and shall be able by and by to report upon the result. — *Bangor Whig.*

Remarks. — Friend Sayward has misunderstood us as to the grape we sent him. It was the strawberry, an early, hardy kind. — Ed.

SOAP-SUDS FOR THE GRAPE.

A. J. Downing says, "I have seen an Isabella grape produce three thousand fine clusters of ripened fruit in a single season, by the liberal use of manure and soap-suds from the weekly wash."

The effect of soap-suds on other plants is sometimes surprising. A cypress vine, which had remained stationary for a fortnight when about two inches high, immediately commenced growing after a good watering with soap-suds, and grew about six inches the first five days.

Domestic Department.

Woman — her Wrongs, Rights, Capacities, and Duties. — It is humiliating to consider the extreme lethargy that has fastened upon the female mind. Woman seems to be least interested in the subject that most interests her. But as humiliating as it is, it is too true. Thousands of females, and those of intelligence, too, readily believe they possess all the rights the God of nature designed them to have, and are as contented in their narrow sphere of dependence as the bird that has always lived in a cage. If this is not humiliating, it would puzzle one to know what is. All the rights God has designed for woman? Has she no higher sphere than that of dependence? Is she but a servant or toy? Is she the weaker sex? What is that beautiful, all-grasping mind given to her for? For man to clip and shape to suit his fancy? or, as the Father designed, for a universe of action — the depths of metaphysics, the sublimity of art, the grandeur of literature, the beauty of affection and love? Let the impress of God on her mind be the answer. When He writes an essay to man, He never makes blunders. And, in prescribing the limits of woman's sphere, He has written it in unmistakable characters upon her soul — *the organization of her mind.*

"But," says one, "should society give to woman rights equal with her brother, she would not receive them. She would spurn them from her, as an intrusion upon the sanctity of feminine modesty and grace." This all may be true as to a large majority, but it proves nothing, only that she has been so long crushed beneath man's heel, that she believes "what is right." By the time she lives up to the appreciation of her calling and destiny, she will enter on them with joy and thanksgiving.

But what are her rights, in the light of reason and humanity?

Where is her *sphere* — throwing aside the kitchen, nursery, and drawing-room clamor of the times? Where is the circumference of her action, beyond which she is not to pass, at the peril of her womanliness? What are the boundaries of her world?

These are important questions, which must be answered soon. The world will eventually answer them — not now; it is too blind and deaf. Were the writer called upon to answer them, he would say, in all candor and sincerity, the *universe*, broad and boundless, is her *sphere.*

Wherever the intellect has climbed or penetrated, is hers to climb and penetrate. Wherever literature, politics, morals, and religion, beckon man, they also beckon woman; not to bedim her grace and loveliness, but that she may soften and vivify them by her refinement. It is a cheering truth, that whatsoever she touches does not so much mar her beauty, as she beautifies it.

To many, it is a startling proposition, that woman should be the compeer of man, in the investigation of science, making laws, and meting out judicial decisions. But it is only startling because it is new. The proposition that all men are brothers, once startled a mighty theocracy; yet that proposition was none the less true. The proposition that "all men are created equal," once startled our political mother across the waters; yet it was a "self-evident truth." Because it is startling, then, does not prove it false.

"But," says another, "would you have our mothers, wives, sisters, and daughters mingle with the rabble at the ballot-box, in legislative bodies, and temples of justice? Would you have them leave the peaceful fireside, and grapple with the toiling millions in the field, shop, and in commerce?" Ah, if they were admitted to the ballot-box, there would be no rabble; if they were admitted to our legislature, there would not be the wrangling, vulgarity, and blasphemy that now disgrace them. If they were elevated to the rank of judicial umpires, there would not be the cruel formality that now frequently outrages humanity and right. The grace and charms that now flow forth from woman, beautifying the social circle, would be taken into all the walks of life, dissipating the brutal sensuality that robes our land in gloom, and making the scientific, political, and religious circles, like the fireside, the home of affection, wisdom, and peace.

But it is asked if we would have woman go into the fields, shops, and marts of commerce. No woman wants to. All we ask is, an equal privilege in the fields of intellect. Give her that, and it is time to debate the extent of her physical duties. She has more physical labor than she ought to perform, in the common routine of household toil. When she needs more than that, it is time to tremble, lest she drive man from the field, the machine, and ship. I would like to ask those who so much fear the female mind would become gross, sensual, and masculine by its contact with all the mental struggles of the day, what is it that makes the fireside so peaceful and calm — so free from blasphemy and immorality? It is because man becomes so disgusted with strife, dissipation, and profaneness abroad, that he seeks peace and refinement at home. Woman is there. She has made it what it is. Were it not the case, how could we keep the vulgar rowdyism that now characterizes our elections and legislative bodies from creeping into the social circle? We go to the evening festival, the dance, the concert, and the most sensual and vicious are polite and affable. Why? Woman is there.

The low jest and blasphemies are hushed in her presence. Thus it would be abroad. Her smiles and grace would exert a hallowed influence on all around. Our elections would be civil, peaceable, and quiet, and law-making and executive assemblies calm, orderly, and humane.

God hasten the time when woman may send her influence thus throughout the world! — *Rev. H. L. D. Webster.*

Boiling Potatoes. — The correspondent of the London Times says, —

The following method of dressing potatoes will be found of great use at this season of the year, when skins are tough and potatoes are watery. Score the skin of the potato with a knife, lengthwise and across, quite around, and then boil the potato in plenty of water and salt, with the skin on. The skin readily cracks when it is scored, and lets out the moisture, which otherwise renders the potato soapy and wet. The improvement to bad potatoes by this method of boiling them is very great; and all who have tried it find a great advantage in it, now that good potatoes are very difficult to be obtained.

Youth's Department.

The Antidote. — A gentleman, some time since, whilst addressing a Sabbath school, related this circumstance: —

A lover of nature was one beautiful morning strolling in the woods, when his attention was attracted to a certain tree, by the fluttering and cries of a bird

in distress. He stopped to find out the cause, and to see if he could render any assistance to the distressed bird. On approaching the tree, he saw a bird's nest, with little fledglings in it, putting up their heads and chirping, as if asking for protection. The parent was near, fluttering around it, and apparently strewing a certain kind of leaf around it with all haste possible. The observer watched the motions of the bird intently, and saw her place leaf after leaf about her nest until it was entirely surrounded, when she retired to an adjoining limb of the tree, seemingly to rest, and perfectly composed. The impression upon the mind of the witness was, that she was awaiting the issue of some threatening danger at hand; but as yet the cause of the alarm was not discovered. Soon, however, on closer examination, there was seen a serpent slowly and stealthily approaching the nest, in search of the young birds. He had already come within a few inches of his prey, when he was seen, and in a moment he came in contact with the leaves with which the bird protected her young, when in an instant he recoiled from their touch, and returned to his secret place of retreat. The antidote was perfect. The leaf was poison to his viperous touch, and the bird by instinct had learned this lesson, and thus she saved her young from the deadly fangs of a voracious enemy.

How beautifully does this illustrate the value of revealed truth to the young, as a sure protection against that insidious enemy who is ever seeking their destruction! How invaluable the instruction of the Sabbath school, to guard the heart of youth, by fortifying it with knowledge of the Scriptures, and interweaving the wreath of principles around it, which will repel at once the every approach of the soul's enemy, and cause him to shrink back with shame to his dark abode!

Write early the truth upon the heart; imprint it deep upon its flexible nature; mould it in all the thoughts; entwine it with the earliest affections, and so instamp it upon the soul that its memory will never be lost; and neither change nor death itself, in after life, will destroy its influence.

Health Department.

Uses of the Black Currant. — The black English currant is represented to have qualities that entitle it to extensive propagation. A kind of wine has been manufactured from it, which is celebrated for its medicinal properties. The Boston Medical Examiner, quoted by Fessenden, said of this wine, "It has all the good properties of the best Port, without any of its heating or constipating effects. We could name several instances, where, in great debility and exhaustion, after protracted and severe fever, and from other causes, nothing else could be thought of or taken with pleasure or advantage, in which this wine proved grateful to the palate, and most friendly to the stomach; in which, indeed, it was the principal means of conducting the patient to health and strength. Its exhibition has been attended with remarkable success in the early stages of cholera and dysentery; and again in the later stages of these diseases, after the symptoms of inflammation or febrile excitement had ceased. It has been strikingly remedial in the low stages of typhoid and bilious fever. We have not room to enumerate many other morbid affections in which this wine has proved useful. In sore throat, it has for many years been considered almost a specific remedy."

These opinions are confirmed by other testimony. Kenrick, in his American Orchardist, says, "From the black currant a jelly is made, of considerable medicinal efficacy; a wine is also made from it, which possesses far superior medicinal virtues to Port wine. The jelly has been highly recommended for disorders of the throat, and as a necessary article in the stores of ships sailing to the East Indies. A liquor is prepared from the black currant, which, Mr. Forsyth states, is possessed of great medicinal efficacy in obstinate coughs, &c. The currants, for this purpose, are bruised, and being placed in a jar, whiskey or any other species of alcohol is poured over them; the jar is then covered close for a fortnight; after this, the liquor is strained and bottled."

The jelly from the black currant is further described as being fine for the table; and the wine as of peculiar flavor, which, to those long accustomed to its use, is delectable.

A friend of ours, who has many years made use of this currant in his family, as a remedy for some of the above-named affections, especially for diarrhœa, fully concurs in the foregoing estimate of its value. He considers it also excellent as a preserve. — *Michigan Farmer.*

Life is shortened by indulgence in anger, ill will, anxiety, envy, grief, sorrow, and excessive care. The vital powers are wasted by excessive bodily exercise in some cases, and want of a due portion in others.

Mechanics' Department, Arts, &c.

Electric Telegraph across the Atlantic. — This project, to which we have before alluded, is referred to in the Manchester Guardian as follows: —

The New York papers give full particulars of Mr. John Wilkes's plan for forming a line of electric telegraph between North America and Europe — for carrying out which, a company is stated to be formed in that city. He proposes to lay down, at the bottom of the sea, a wire of solid iron, well insulated, from the eastern coast of Newfoundland to the western coast of Ireland. On the good anchoring ground which lies five hundred miles distant from the first of these countries, he will establish a repeating station, by which the length of wire will be reduced to one thousand and six hundred English miles. However deep may be the Atlantic, he proposes to conduct his wire along the bottom. According to all appearances, he says, the depth nowhere exceeds two miles, and he has reason to believe that it is little more than one. But even supposing there may be submarine valleys of ten or twenty miles in depth, and fifty or sixty in width, he is of opinion that such hollows would present no great obstacle, as the wire might be made to pass over them by means of supports, fixed (we are not told *how*) at intervals of two miles or less, so that the wire should be kept always two hundred fathoms below the surface of the sea. Every hundred miles he would anchor a small raft with mast and flag, communicating with the wire, that the latter may be taken up when requiring to be repaired or renewed; but his opinion is, that there is no possibility of a wire laid at such a depth being injured. To lay down this telegraphic line, two ships, working by a very simple process of machinery, will, he says, suffice. The work will be done in two years, and will cost about $500,000.

Process of Engraving upon Ivory. — The Revue Scientifique, of Paris, gives the following exposition of the interesting process of ivory engraving: —

The process used to cover ivory with ornaments

and designs in black, consists in engraving in the ivory itself, and then filling in the designs with a black, hard varnish. To obtain finer and more regular designs, the ivory is to be covered with the common ground, and by means of the paint the designs are engraved upon it. They are then eaten in by a solution formed as follows: —

Fine silver	6 grammes.
Nitric acid	30 "
Distilled water	185 "

At the end of about a half hour, according to the depth to be given, it is to be washed with distilled water, and dried with bibulous paper. The design is then exposed for an hour to the solar light, and the layer of wax is removed by essence of turpentine.

The design has then a black color or a dark brown, which blackens entirely at the end of one or two days. Other colors may be produced by replacing the solution of nitrate of silver by a solution of gold or platina in aqua regia, or of copper in nitric acid.

SALT AS A MANURE—AGAIN.

The Press, no doubt, is the greatest blessing human ingenuity has conferred upon our race. Man is, or ought to be, a social being; and through the medium of your cheap and useful publication, Messrs. Editors, we can quickly convey to each other our ideas and sentiments. In the January number of this year, I gave my views, which are original, on *salt*, &c. In the March number I am called upon to give a little more light on the subject. I think friend Jewett does not read me correct, as he says I commenced by "putting on a small quantity of manure." I had not manured the land for four years, and then but very little. Again, I am called upon, in the April number, by R. H. J., of Lockport, to give some further information on this subject. This friend has also mistaken the reading of the second article. I meant a peck of soaked corn over a two or three acre field, not a peck of arsenic. I am not a chemist, but, like R. H. J., wanted to know what effect mother earth would have on arsenic. I inquired of Prof. Dewey, who informed me that the earth would not destroy its poisonous qualities.

Since I published my views on salt and insects, I have met with two paragraphs, which coincide with my views to a tittle. The first is the opinion of Prof. Agassiz, on the multitudes of insects that infest the earth: —

Insect Life. — Prof. Agassiz says, "more than a lifetime would be necessary to enumerate the various species of insects, and describe their appearance. Meiger, a German, collected and described six hundred species of flies, which he collected in a district of ten miles' circumference. There have been collected in Europe twenty-seven thousand species of insects preying on wheat. In Berlin, two professors are engaged in collecting, observing, and describing insects and their habits; and already they have published five large volumes upon the insects which attack forest-trees."

Only think of that, brother farmers—twenty-seven thousand different species of insects preying on wheat! This is a startling fact, and calls for the consideration of the best means for their destruction.

The following, on the use of *salt*, is from Bell's Messenger, (a London paper,) of May last: —

"The application of common salt as a manure produces this effect, in one mode, which is evidently doubly advantageous to the farmer. We allude to the destruction of insects, and the conversion of the substances of which they are composed into the food of vegetation. It is needless to enlarge upon the countless tribes of insects, of all kinds, which tenant the farmers' lands, and prey upon their crops. It will be more useful, on this occasion, to direct our attention to the powerful action of common salt in effecting their destruction. In producing some fresh evidence of this fact, it will be well to remember that this important use of salt is not a recent discovery, for it is now sixteen years since we find inserted, in a work on the uses of salt in agriculture, (Johnson on Salt,) reports from different counties, amply proving its powerful effect in the destruction, among other insects, of slugs and worms. There were, for instance, those of Mr. Jacob Busk, of Ponsbourn Park, in Hertfordshire. His valuable experiments extended over some hundreds of acres of wheat. To use his own words, 'In every situation, and at every time, the effect appeared equally beneficial.' The quantity per acre — 'about four or five bushels, sown out of a common seed shuttle;' the period — 'in the evening.' The effect — 'in the morning each throw may be distinguished by the quantity of slime, and number of dead slugs lying on the ground. In some fields it has certainly been the means of preventing the destruction of the whole crop.' In Oxfordshire, again, 'six bushels of salt per acre were applied by hand, in April, to a field of oats attacked by the slugs and worms, on the farm of Mr. John Slatter, of Draycote, near Oxford. The crop was completely saved by this application, although an adjoining field, not salted, was completely destroyed by this sort of vermin.' It is ascertained that the salt readily penetrates sufficiently into the soil to destroy many of the insects in their cells. 'Common salt,' Prof. Way observed some time since, 'may be advantageously employed as a manure directly to the soil, or it may be mixed with the dung-heap. In the latter application of it, it must be borne in mind, that in large quantities it is capable of suspending fermentation altogether, so that if the farmer wants his dung to heat well, he must be careful in the use of salt; but in small quantity during the fermentation, or in full supply to the manure a short time before its application to the land, salt is likely to be of great service. Not only does it render the ammoniacal compounds less volatile, but it is capable of destroying the germs of both vegetable and animal life; for there is little doubt that we too often introduce into the soil, with the manure, the weeds which choke, and the insects which devour our crops. Salt will prevent all seeds from germinating when they are sufficiently saturated with a solution of it. No fear, however, need be entertained of its effect when the manure has been properly mixed with the soil; it is then too diluted to interfere with the germination of the turnip seed.'"

I am satisfied of the benefit of salt, and strongly recommend it to destroy insects; and I also believe in its fertilizing qualities. On fallow it should be used. I intend to try a single acre with three barrels. If I am spared, I intend, in a future number, to give some further views on the efficacy of salt. The busy season coming on at present forbids it.

JOHN PARK.

GATES, *7th mo.*, 1850.

— *Genesee Farmer.*

JERSEY CATTLE.

Col. Le Couteur, Bellevue, Island of Jersey, under date 18th June, writes us, —

That he has forwarded through his excellency Abbot Lawrence, in answer to our request, lithographic impressions of the Jersey breed of cattle, and the scale of points of a perfect animal of the breed, and also two essays written by Col. Le Couteur, one on the Jersey cow, the other on the culture

of the parsnip. The cost of a yearling bull of the pure Jersey breed would be from £10 to £12 sterling, ($48 to $58,) delivered at Southampton, and a yearling prize heifer would be furnished at from £10 to £15.

The breed of cattle familiarly known in Great Britain as the Alderney, and correctly termed in the article Cattle, of the Library of Useful Knowledge, the "crumpled horned," was originally Norman, it is conceived, as cows very similar to them, in form and color, are to be seen in various parts of Normandy; but the difference in their milking and creaming qualities is really astonishing, the Jersey cow producing nearly double the quantity of butter.

The race is miscalled "Alderney," as far as Jersey is concerned; for about seventy years since, M. Dumas, Esq., of St. Peter's, afterwards the chief magistrate, sent some of the best Jersey cows to his father-in-law, the then proprietor of Alderney; so that the Jersey was already at that period an improved, and superior to the Alderney race. It has since been vastly amended in form, and generally so in various qualities, though the best of those recorded at that period gave as much milk and butter as the best do now.

Ten years have elapsed since the attempt was first made, by fixed rules, to improve the form and quality of the Jersey cow. Two beautiful cows were selected, with the best qualities, as models. One of these was held to be perfect in her barrel and fore quarters, the other equally so in her hind quarters. From these two, points, thirty-six in number, were laid down to be the rule for governing the judges in all the cattle-shows of the Jersey Agricultural Society.

The accuracy of the arrangement is proved by the fact that no deviation from it has been made, the experience of ten years having only added to the scale of the points for general appearance and condition.

THE ATMOSPHERE OF STABLES.

The frequent and violent exertions which man requires of the horse render it a matter of the highest importance that the animal's physical condition be as perfect as skill and attention can secure; and as there are no organs of this noble animal so severely taxed during the performance of either fast or heavy work, as the organs of respiration, it is obvious that too much attention cannot be given to all circumstances which tend to secure perfection in the condition of that delicate apparatus which plays so prominent a part. A pure and uncontaminated atmosphere, in all respects suited to the process of respiration, is, therefore, a *sine qua non*; one cannot help, for these reasons, expressing surprise at the almost universal inattention to stable ventilation which so lamentably prevails in even many of our first-class establishments. But there is no circumstance connected with domestic life, that appears to me more extraordinary, than the almost universal want of attention to scientific arrangements in the construction of modern buildings of every description, both public and private, from the largest theatre, or assembly hall, down to the cottage of the most humble peasant. It is not, therefore, wonderful that gross errors may be discovered in the tenements devoted to the accommodation of our domestic animals. That these occur to a much greater extent than many intelligent persons are aware of, I shall presently show. I hope I may confidently presume that most educated persons are aware that air once breathed by an animal is, by the simple process of respiration, converted into a deadly poison, and therefore should be instantly removed from its presence, and replaced by a proper supply of pure and wholesome air. It is well known that the oxygen of the air is absorbed, and carbonic acid is thrown out at each expiration — a gas which neither supports life nor combustion; of the truth of this, the unhappy fate of the unfortunate sufferers in the Black Hole of Calcutta but too painfully demonstrates.

WORK—FAINT NOT.

There are times when heaviness comes over the heart, and we feel as if there was no hope. Who has not felt it? For this there is no cure but work. Plunge into it, put all your energies into motion, rouse up the inner man — *act*; and this heaviness shall disappear as mist before the morning sun.

There arise doubts in the human mind which sink into lethargy, wrap us in gloom, and make us think it were bootless to attempt any thing. Who has not experienced them? *Work*; that is the cure. Task your intellect, stir up your feelings, rouse the soul, and these doubts, hanging like a heavy cloud upon the mountain, will scatter and disappear, and leave you in sunshine and open day.

There comes suspicion to the best of men, and fears about the holiest efforts, and we stand like one chained. Who has not felt it? *Work*; therein is freedom. By night, by day, in season and out of season, work, and liberty will be yours. Put in requisition mind and body, war with inertness, snap the chain-link of selfishness, stand up as a defender of the right, be yourself, and this suspicion, and these fears will be lulled, and like the ocean storm, you will be purified by the contest, and able to bear and breast any burden of human ill.

Gladden life with its sunniest features, and gloss over with its richest hues, and it becomes a poor and painted thing, if there be in it no toil, no hearty, hard work. The laborer sighs for repose. Where is it? What is it? Friend, whoever thou art, know it is to be found alone in work. No good, no greatness, no progress is gained without it. Work, then, and faint not; for therein is the well-spring of human hope and human happiness.

THE POETRY OF AGRICULTURE.

The principles of agriculture are exceedingly simple. That they might be made so, God himself was the first great Planter. He wrote its laws, visibly, in the brightest, loveliest, and most intelligible characters, every where upon the broad bosom of the liberal earth; in greenest leaves, in delicate fruit flowers! But he does not content himself with this alone. He bestows the heritage along with the example. He prepares the garden and the home, before he creates the being who is to possess them. He fills them with all those objects of sense and sentiment which are to supply his moral and physical necessities. Birds sing in the boughs above him, odors blossom in the air, and fruits and flowers cover the earth with a glory to which that of Solomon, in all his magnificence, was vain and valueless. To his hand we owe these fair groves, these tall ranks of majestic trees, these deep forests, these broad plains, covered with verdure, and these mighty arteries of flood and river, which wind them along, beautifying them with the loveliest inequalities, and irrigating them with seasonable fertilization. Thus did the almighty Planter dedicate the great plantation to the uses of that various and wondrous family which was to follow. His home prepared, supplied with all resources, adorned with every variety of

fruit and flower, and checkered with abundance, man is conducted within its limits, and ordained its cultivator, under the very eye and sanction of Heaven. The angels of heaven descend upon its hills; God himself appears within its valleys at noonday; its groves are instinct with life and purity, and the blessed stars rise at night above the celestial mountains, to keep watch over its consecrated interests. Its gorgeous forests, its broad savannas, its levels of flood and prairie, are surrendered into the hands of the wondrously favored, and newly-created heir of heaven! The bird and the beast are made his tributaries, and taught to obey him. The lark summons him at morning to his labors, and the evening chant of the night bird invites him to repose. The ox submits his neck to the yoke; the horse moves at his bidding in the plough; and the toils of all are rendered sacred and successful by the gentle showers and the genial sunshine, which descend from heaven, to ripen the grain in its season, and to make earth pleasant with its fruits.

BEST TIME TO CUT TIMBER.

A pamphlet has been published under the supervision of A. S. Roberts, Esq., corresponding secretary of the Philadelphia Society for promoting Agriculture, in reference to the best time for cutting timber for fencing and other agricultural purposes. It embraces the substance of letters received from various persons, who had been requested to communicate the results of their observation on this subject. The writers do not profess to found their opinions on experiments conducted in such a manner as to fully settle the question; on the contrary, so far as conclusions are given, they are drawn from such facts as have fallen in the way of the respective individuals. For this reason, it is not, perhaps, strange that they should present great diversity — some being in favor of the winter as the best time, others the spring, others midsummer, and others autumn. Several, perhaps a majority, of the writers are in favor of June, or that part of the season when the bark will most easily peel off. Such has been the conclusion to which our own observation has tended. It may be here suggested as probable, that the general durability of timber cut at this season of the year, is attributable to its being divested of its bark as soon as cut, and exposed at once to the drying influence of the atmosphere, which soon evaporates the moisture, causing so great a shrinkage as effectually to close the pores, rendering it thereafter almost impervious to the agents of decomposition.

ECONOMICAL FOOD FOR HORSES.

Some of the English farmers, who use horses in their work much more than we do, have experimented carefully on the different modes of keeping them economically, at the same time keeping up their flesh and strength.

Stevens, in his Book of the Farm, has considerable to say upon this important branch of rural economy.

Our farmers, where they have an abundance of fodder, pay but little attention to these matters. The boy is told to go and feed the old horse, and he tumbles down hay before him, more than he can eat in a day. He is told to give him his provender, and he puts before him a lot of oats, it may be six quarts, or eight quarts, or half a bushel, just as it happens. But where there is less profusion of feed, and more economy required, the first thing obtained is a good straw-cutter, and the horses are kept on cut feed.

Stevens says there should be a regular feed prepared for farm horses, and administered every day, and he gives the following formula to prepare this feed, as follows: —

In the morning, 3½ lbs. of oat and bean meal, and 11 lbs. of chopped straw, ...	14½ lbs.
At midday, 3 lbs. of oat and bean meal, and 12 lbs. of chopped straw, ...	15 lbs.
At night, 1½ lb. of oat and bean meal, 11 lbs. of steamed potatoes, and 2 lbs. of chopped straw, ...	14½ lbs.
	44 lbs.

This quantity, he says, will be sufficient for the strongest farm horse, and less will be consumed by ordinary ones; but that can be regulated according to circumstances, by withdrawing a little meal and straw. The bean meal which he mentions is the meal of the English horse bean, which is made great use of in that country. We can raise it well enough here, but it is not equal to Indian corn, which we can raise much easier. By substituting corn meal for bean meal in the above mixture, you have a better compound.

Stevens says the usual allowance of oats in that country, for a horse, is eleven and one half pounds per day, when the grain is of the finest quality; but as horses do not always get the finest quality, the allowance may be taken at ten pounds: and when hay is given them in spring, they eat at least one and one half stone, which is twenty-one pounds, and this, with the oats, will make thirty-three pounds every day.

It will be seen that the above mixture is made up of straw, instead of hay, for the fibrous part.

The meal and the chopped straw are mixed together in a tub, and a little salt mixed with them, the steamed potatoes, or twenty-three pounds of ruta baga turnips poured in with them, and the whole mashed up and let stand to acquire a uniform temperature.

This part of the process, namely, the boiled or steamed roots, will not be convenient for our farmers to attend to every day; but their place can be substituted by a little more meal and cold water, in the warmer parts of the season, or warm water in the winter, and it will make an excellent and economical feed for horses that work on the farm. — *Maine Farmer.*

STEAMING POTATOES.

The secret of "steaming" potatoes is very little understood, and rarely carried into full effect, although it is indispensable to the nutritious development of the vegetable. The whole mystery consists in suffering the steam to escape, and at the same time keeping the potatoes hot. When the cook throws off the water, under the jurisdiction of the cookery book, what is she to do next? The steam rushes out, and she places the vessel opposite the fire; but fearful that the potatoes may cool in the mean while, she puts on the cover. Thus she undoes one process by the other; for the steam no sooner escapes from the potatoes, than, being confined by the lid, it condenses rapidly, and falls back in water upon the vegetables. And thus, through the ignorance and obstinacy of our cooks, we are perpetually served with what are familiarly called wet potatoes — a sort of vague excuse, which helps to throw the fault against the season, or the gardener, or any thing, or any body, rather than the real culprit. The Irish peasant woman, wholly ignorant of science, but with instinctive sagacity, gets rid of the difficulty by the simplest process imaginable. Placing the vessel, without the cover, in a slanting direction, opposite the fire, so as to hasten the process of steaming by the

external heat, she throws a napkin over the potatoes, which receives and retains so much of the steam as does not make its escape, while it performs the equally essential office of preserving the heat of the vegetables below. When potatoes are boiled, — the usual mode of dressing in Ireland, — it should be recollected that they are deprived of their nutritious qualities by over-boiling. The peasantry are well aware of this, and say that they are "strongest" when the "bone" is left in them, that is, hard boiled. In this condition, they require the powerful digestion of the laborer. Philip says, that "fresh vegetables, on account of their tendency to ferment, are, on the whole, injurious in digestion. Some vegetables, cabbage, and waxy potatoes he has found the worst. Mealy potatoes, turnips, and broccoli, are among the best. Raw vegetables of all kinds are heavy; lettuce appears to be the least so. The tough, thready, and fibrous parts of vegetables are of most difficult digestion." In Dr. Kitchener's Cook's Oracle, you will find no less than sixteen ways for dressing potatoes. He approves strongly of the plan already mentioned, and says, that "if you let the potatoes remain in the water a moment after they are done enough, they will become waxy and watery. After pouring off the water, he recommends — what is commonly practised in Ireland — that the saucepan containing the potatoes shall be uncovered, and set at such a distance from the fire as will secure it from burning; their superfluous moisture will evaporate, and the potatoes will be perfectly dry and mealy. You may afterwards place a napkin, folded up to the saucepan's diameter, over the potatoes, to keep them hot and mealy till wanted.

IMPORTANCE OF EDUCATING THE FARMER.

It is calculated that the divisions of the occupations of men in the United States are nearly in the following proportions: —

No. engaged in	internal navigation,	33,076
" "	ocean navigation,	56,021
" "	the learned professions,	65,255
" "	commerce,	119,607
" "	manufactures,	791,749
" "	agriculture,	3,719,951

Thus it will be seen that those who are engaged in agriculture are three and a half times greater in number than those in all the other divisions. The agriculturists consequently have the physical and numerical power, and can at any time control every government in the United States, and give tone to public opinion. But do they? No, indeed; for however powerful they may be in number, they are weak in influence; and this arises from want of proper education. The sixty-five thousand two hundred and fifty-five engaged in the learned professions are intellectually stronger than the three millions seven hundred and nineteen thousand nine hundred and fifty-one engaged in agriculture, and therefore *rule* them. If it were not so, seven eighths of the offices in the country would not be held by lawyers and doctors; nor would all the colleges and high schools be endowed principally for the benefit of the learned professions.

Farmers, when will you arouse yourselves to the dignity and importance of your calling, and educate yourselves to the height of intelligence which will make you the *rulers* instead of the *ruled* of other professions? There is surely nothing to prevent this if you will only be true to yourselves. — *American Agriculturist.*

For the New England Farmer.

HARVESTING CORN.

Mr. Editor: Your remarks in the last number of the Farmer, on harvesting corn, I liked very much, as they coincided exactly with my views. It has been my practice, for several years past, to cut up and stook my corn in the field as soon as it becomes thoroughly glazed. The first year that I commenced cutting up my corn, I only cut up part of my field; the remainder, I topped the stalks after the old-fashioned way. I tried this new method merely for an experiment, as I had very little faith in it; and on harvesting, I found that the corn cut up at the roots was not only fit for harvesting earlier, but the corn was equally as sound, and the smaller ears were sounder. I did not find near so much "hog corn." This is generally the case in cutting up corn at the roots; small ears but just in the milk will mature better than those left standing after the top stalks are cut. If stalks are taken from the ears before the corn is tolerably glazed, sound corn need not be expected; whereas corn cut up at the bottom, in the same condition, will generally become hard. It is a very hard matter for farmers to adopt any other method in securing their corn and fodder than the old-fashioned way — the way pursued by their fathers and grandfathers before them. But there is one thing about it: after a farmer has once got in the way of cutting up his corn, he seldom changes back. There is a proper time for cutting up corn to have it become dry and hard, in order to prevent its shrinking on the cob.

If there is no appearance of frost, corn should remain until it has become thoroughly glazed; but it is far better to cut it up, even while it is quite soft, than to have it struck with the frost; for by this means the fodder is saved, and perhaps a fair crop of corn. As to the manner of stooking, I usually select the largest hills, around which I stand four or five more, and twist a band around the same; then cut up some twelve or fifteen hills more, and place around as *even* as possible; then tie another band around the top of the whole. I consider this way preferable to binding in bundles. Corn is very liable to mould when cut and bound up green, but when set up loose, there is no danger of corn taking hurt. Some contend that it is not so quick a way of harvesting corn, to cut it up at the bottom. This is a mistake. It may be a little heavier labor, when the corn is removed to the barn for husking; but having tried both ways of harvesting, I shall give in in favor of cutting up at the bottom, when length of time is considered. When the weather is fine, I usually husk my corn in the field, thus getting rid of the heaviest part of the labor

ALBERT TODD.

Smithfild, R. I.

CATTLE SHOWS AND EXHIBITIONS.

[Continued from p. 282.]

Worcester, at Worcester, Sept. 19.

Norfolk, at Dedham, Sept. 25.

Farmers' Club of North Stockbridge, at the Greenwood Farm of Allen M. Smith, Esq., Oct. 17.

Kennebec, Me., at Readfield Corner, Oct. 9 and 10.

Cumberland, Me., at Portland, Oct. 16 and 17.

York, Me., at South Berwick, Oct. 2 and 3.

Plymouth, at Bridgewater, Sept. 25.

Berkshire, at Pittsfield, Oct. 2 and 3.

Hampshire, at Northampton, Oct. 9 and 10.

ACKNOWLEDGMENTS.

We are under particular obligations to Mr. Andrew Lackey, Jr., Marblehead, for specimens of a great variety of plums, and several varieties of apples and pears. Among the plums, the Italian Damask holds an important rank as an early plum. It is of good size, a great bearer, and excellent quality. The Jefferson shows by the compact bunch, that it is a great bearer, and the quality is excellent. Lucomb's Nonsuch is a large, handsome fruit, but very little inferior to the Jefferson, and it is a good grower and bearer. As it is among the largest plums that bear well, we think it is a good variety for the market. See p. 74 of this volume. Smith's Orleans is another of the best varieties, in growth, bearing, size, and quality, and among the surest to produce a good crop. The Bingham is a large, handsome plum, but in quality it is inferior to the last three that we have named. Black Imperial, Breevoort's Purple, and Pond's Seedling, are not of excellent quality. — M'Laughlin was picked before quite ripe, therefore we will not give any decided opinion of its quality, as we expect specimens soon that may be in prime condition. It appears to be almost as good as the Green Gage. We have several other varieties from Mr. L., but generally not in their best condition.

From the same source, Summer Rose apples, very fine. This is one of the most beautiful apples, of pleasant flavor, and well adapted to the garden. Benoni is handsome and excellent, and well suited to the garden. Rousellette de Hatif pear is very pleasant and early, but quite small. Manning's Elizabeth is small, but early, beautiful, and of most excellent flavor.

Mr. Lackey has done important service to the public, by testing numerous varieties of plums, and giving to others the result of his experience. He has gone more thoroughly into this branch of pomology than any other cultivator in the circle of our acquaintance.

We have received specimens of handsome pears of Dr. Rufus Kittredge, of Portsmouth, N. H. They ripen before the Bartlett. It is cultivated a very little in this region, but its name is not known. The texture is coarse, and the quality rather poor.

From William O. H. Gwynneth, Portland, Me., some very fine specimens of the Early Harvest apple. This fruit is very liable to blast and crack. When fair, it is an excellent cooking apple, but too acid for the dessert. Its earliness is its great excellence.

We have other fruits, not sufficiently ripe, which will be noticed in our next number.

POTATO ROT.

This dreadful malady is prevailing, in this region, to an extent and severity far beyond its ravages in any former season, and we hear and read of the same calamity in other sections. The crop is mostly rotten already, (Sept. 10,) and we have recently had powerful rains, that saturated even the dry soils with water, and now the weather is warm, so that we expect the speedy destruction of nearly all that remain sound, for they never rotted faster, and never was the weather more conducive to their destruction.

From the examination of a great number of varieties on our own grounds, and accounts from other cultivators, we think that not one tenth of the crop of potatoes will remain sound, and probably less than the seed planted will escape the ravages of this fell destroyer. In no previous year has the rot destroyed more than one fourth of the crop in this region.

OLD FRIENDS TOGETHER.

O, time is sweet when roses meet,
With spring's sweet breath around them;
And sweet the cost, when hearts are lost,
If those we love have found them;
And sweet the mind that still can find
A star in darkest weather;
But nought can be so sweet to see
As old friends met together.

Those days of old, when youth was bold,
And time stole wings to speed it,
And you ne'er knew how fast time flew,
Or, knowing, did not heed it;
Though gray each brow that meets us now, —
For age brings wintry weather, —
Yet nought can be so sweet to see
As those old friends together.

The few long known whom years have shown
With hearts that friendship blesses;
A hand to cheer, perchance a tear,
To soothe a friend's distresses;
Who helped and tried, still side by side,
A friend to face hard weather;
O, this may we yet joy to see,
And meet old friends together.

Look not mournfully into the past, — it cannot return; wisely improve the present, — it is thine; go forth to meet the shadowy future without fear, and with a manly heart.

How pleasant it is for a father to sit at his child's board! It is like the aged man reclining under the shadow of the oak which he has planted.

When acts of courtesy come gratuitously, they are as acceptable as the clear brook to the thirsty traveller.

TERMS. — The New England Farmer is published every other Saturday, making a neat and handsome volume, at the close of the year, of 416 pages, at $1 a year, or five copies for $4, payable in advance. It may be elegantly bound in muslin, embossed and gilt, at 25 cents a volume, if left at this office. As it is stereotyped, back numbers can be furnished to new subscribers.

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STEREOTYPED AT THE
BOSTON STEREOTYPE FOUNDRY.